

DOMENIS1898 Newsletter #31 - Marzo 2019

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DOMENIS1898
 crystal clear tradition



March 2019:

Chronicles of a savouring journey through the Bel Paese

Places rich in beauty and in culture, places of artistic charms and of enchanting nights:

DOMENIS1898 reveals the stages of its sensory journey in the most authentic and intriguing parts of Italy.



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What's for lunch?
 Discover our new food & cocktail recipes...

Futura12 roasted lamb leg

TYPE

✕ Dish: second course

🌿 Level: easy

You will get a 10% discount on DOMBAY and TRITICO products purchased between Monday **15.04.2019** and Monday **22.04.2019**
What are you waiting for? Do not miss this unbeatable offer!

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VINITALY Verona
April 7th-10th, 2019

New appointment with the largest international exhibition in the world dedicated to wines and spirits. This year [Vinality](#) will celebrate its fiftieth anniversary and every day sommeliers, journalists and manufacturers will present their best productions to the great public. There will be tastings of DOMENIS1898 spirits, real Italian excellence. So, an event not to be missed, you have to be there! We are waiting for you at **HALL 7 STAND B7**



Market exhibition of the best pipes and cigars producers and IV Memorial Jean Marie Alberto Paronelli slow smoking competition. Looking forward to meet you at 3.30 pm for the special tasting of [Storica Nera](#) and [Storica Riserva](#) by DOMENIS1898 with [Club Amici del Toscano](#) cigars.

INGREDIENTS

2,5 kg lamb leg
1 shot [Futura12](#)
oil
garlic,
salt, pepper q.s.



STEP 1: Take the lamb leg out of the refrigerator about one hour before cooking so it comes closer to room temperature for a faster and more uniform cooking.



STEP 2: Heat the oven to 180°C. Drizzle the meat with olive oil and season all over with salt and pepper; set the lamb in a rack positioning it so that it is fat-side down.



STEP 3: Rub the top of the lamb with the garlic and rosemary and position the casserole to the middle of the oven. Tent the pan loosely with aluminium foil to keep the garlic and rosemary from burning and roast for 1 hour.



**Porsche Green Cup 2019
April 12th-13th, 2019**

Between love for tradition and desire for challenge, [Porsche Green Cup 2019](#) calendar is composed of 19 dares scheduled in the most beautiful and prominent clubs of Italy, where the *spirit* of competition meets sporting passion. The opening of the PGC season will be held on April 12th-13th at the [Circolo Golf Venezia](#) – Alberoni Isola del Lido in Veneto and, race after race, we will visit many regions, appreciating the beauty of landscapes, the hospitality and the peculiarity. Are you ready for *nearest to the pin* challenge? Many DOMENIS1898 products are up for grabs!



Cocktail: DOM Spring

A refreshing cocktail inspired by Spring to welcome in the new and warmer months ahead!

INGREDIENTS:

- 2 oz [Cividât gin](#)
- .5 oz [VEGAN Blueberry](#)
- .5 oz fresh thyme cordial
- .75 oz fresh blood orange juice
- .5 oz ginger-mint syrup
- top club soda

GARNISH:

blueberries and fresh mint leaves

PREPARATION:



STEP 4: Towards the middle of cooking, uncovered the lamb and turn to the other side sprinkling with Futura12 grappa; continue cooking uncovered.



STEP 5: Let the lamb rest at least 15 minutes before carving. Transfer the meat on a clean cutting board and start cutting slices perpendicular to the bone.



STEP 6: Place the slices on a serving platter and serve immediately with mint pesto.



Crystal clear grappa, it is very intense on the nose, with fine distinct scents and very harmonious to taste, fragrant with fruity, elegant and persistent notes.

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shake vigorously, serve in a tumbler mixing with club soda and garnish with blueberry and fresh mint leaves.



Strong and clear, [Cividât](#) is recommended for single-variety tasting/meditation. Suitable also for the mixing of cocktails where the distillate perfectly blends with other ingredients.



[Blueberry](#) is the liqueur with a fruity perfume and a sweet taste, 100% vegan and organic. Excellent if enjoyed cold or at room temperature as after-meal; delicious with small pastry or to garnish ice-cream.

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